



CHÂTEAU DE
FONSCOLOMBE
PROVENCE



CHRISTMAS

at Château de Fonscolombe

TUESDAY, DECEMBER 24, 2024

la Table de l'Orangerie

AMUSE-BOUCHE

Creamy rockfish soup aniseed

2022 AOP Pouilly-Fumé,

Aubaine, Domaine Jonathan Didier Pabiot

STARTER

Oxtail ravioli with house-made foie gras,
truffle Melanosporum-infused consommé

AOP Champagne,

Blanc de Blancs, Jeeper Michel Reybier

FISH

Pan-seared breton scallops with ceps,
watercress salad & comice pear

2022 AOP Chablis, Domaine William Fevre

MEAT

Vanilla-infused mallard supreme, candied kumquats,
salsify & rosemary-glazed chestnut

AOP Côte de Nuits-Village,

Monopole, Le Clos des Langres, Domaine d'Ardhy

PRE-DESSERT

Tangy freshness & pear

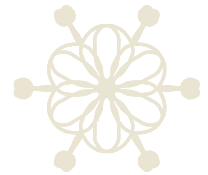
DESSERT

Valrhona dark chocolate with hazelnut,
mandarin-infused sorbet

2023 AOP Vouvray, Le Mont Mœlleux, Domaine Huet

Unique menu 215€

Wine-pairing 85€ per person, water included



A 2L COLLECTION HOUSE



RELAIS &
CHATEAUX